

SCCPBPP605



**CROCK-POT**  
• THE ORIGINAL SLOW COOKER •

Stoneware  
SLOW  
COOKER  
COUNTDOWN  
programmable  
slow cookers

Owner's Guide

**READ AND KEEP THESE INSTRUCTIONS**

## Thank you for purchasing this Crock-Pot® Stoneware Slow Cooker.

Cook your favourite meals in a few simple steps. Ideal for casseroles, stews, soups, rice dishes and much more - all at the touch of a button.

## IMPORTANT SAFEGUARDS

**Please read this manual carefully before using this appliance, as correct use will give the best possible performance.**

**Retain these instructions for future reference.**

### **Mains connection**

1. Read these instructions carefully, in conjunction with the illustrations, before using this appliance.
2. Before connecting this appliance, check that the voltage indicated on the rating plate (found on the underside of the appliance) corresponds to the mains voltage in your home.
3. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent.

### **Safe positioning**

1. DO NOT TOUCH THE HOT SURFACES, USE THE HANDLES.
2. DO NOT position where it can be touched by children, especially the very young.
3. DO NOT position this appliance directly under an electrical socket.
4. DO NOT use this appliance outdoors.
5. DO NOT immerse the heating unit, cord or plug in water or other liquid.
6. Extreme caution must be used when moving an appliance containing hot liquids.
7. DO NOT place the appliance on or near a hot gas or electric burner nor in a heated or microwave oven.
8. DO NOT allow the mains cord to overhang the edge of the counter or table.
9. DO NOT use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.
10. Avoid sudden temperature changes such as adding refrigerated foods into a heated pot.
11. Always unplug the appliance from the electrical socket when not in use and before cleaning.
12. Allow the appliance to cool before cleaning and storing.
13. When using this appliance, allow adequate air space above and on all sides for air circulation.  
Do not allow this appliance to touch curtains, wall coverings, clothing, dishtowels or other flammable materials during use. CAUTION is required on surfaces where heat may cause a problem.  
An insulated heat pad is recommended.
15. Always use the appliance on a heat resistant surface.
16. **THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY. DO NOT USE THE APPLIANCE FOR OTHER THAN THE INTENDED USE.**
17. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

## FITTING OF A PLUG - FOR U.K. AND IRELAND ONLY

If the plug is not suitable for the socket outlets in your home, it can be removed and replaced by a plug of the correct type. Please refer to "Installation of a plug" below.

### INSTALLATION OF A PLUG - APPLICABLE TO U.K. AND IRELAND

#### WARNING - THIS APPLIANCE MUST BE EARTHED

**NOTE:** If the terminals in the plug are not marked or if you are unsure or in doubt about the installation of the plug please contact a qualified electrician.

If a 13A 3-pin plug is fitted, it must be an ASTA approved plug, conforming to BS1363 standard. Replacement 3A fuses must be BSI or ASTA BS1362 approved.

The wires in the mains lead are coloured as such:

GREEN AND YELLOW	-	EARTH
BROWN	-	LIVE
BLUE	-	NEUTRAL

**Please note that the colour of these mains wires may not correspond with the colour markings that identify the terminals in your plug. Please proceed as follows:**

The wire which is coloured GREEN AND YELLOW must be connected to the terminal which is marked with the letter 'E' or by the earth symbol (⊕) or coloured GREEN or GREEN AND YELLOW.

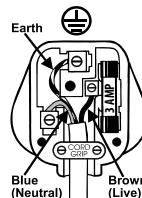
The BROWN coloured wire must be connected to the terminal, which is marked with the letter "L" or is coloured RED.

The BLUE coloured wire must be connected to the terminal, which is marked with the letter "N" or is coloured BLACK.

**IMPORTANT NOTE:** Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing a hot pad or trivet under your slow cooker to prevent possible damage to the surface.

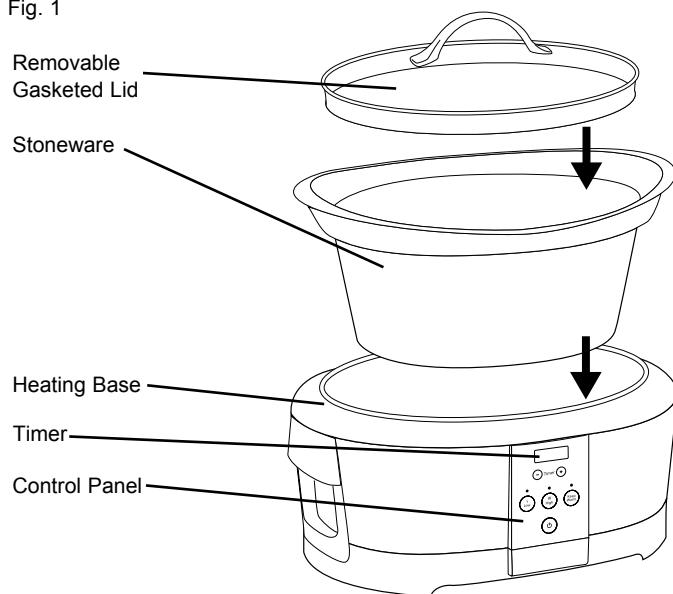
**NOTE:** During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.

**NOTE:** Please use caution when placing your stoneware on a ceramic or smooth glass cook top stove, countertop, table, or other surface. Due to the nature of the stoneware, the rough bottom surface may scratch some surfaces if caution is not used. Always place protective padding under stoneware before setting on table or countertop.



## CROCK-POT® SLOW COOKER COMPONENTS

Fig. 1



## PREPARING YOUR CROCK-POT® SLOW COOKER FOR USE

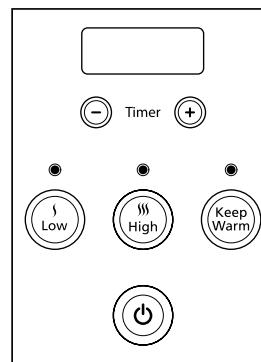
Before you use your slow cooker, remove all packaging components and wash the lid and stoneware with warm soapy water and dry thoroughly.

### ASSEMBLY:

1. Place stoneware into the heating base.
2. Lower the lid horizontally down onto the stoneware (see Figure 1).

## HOW TO USE YOUR SLOW COOKER

1. Place the stoneware into the heating base, add your ingredients to the stoneware, fill to the recommended line and cover with the lid.
2. Plug in your Crock Pot® slow cooker. You will have to reduce the cooking time of the recipe if the stoneware is less than three quarters full. Minimum spill line is included inside the stoneware for easy reference.
3. Press the desired cook setting button (HIGH or LOW). Warm is also an option that can be selected, although it is intended to keep food warm only and not to cook.
4. Press the timer button to select the desired time setting. Please note the following are the preprogrammed times that automatically appear based on the cook setting selected and are adjustable:  
WARM = 6 hours  
LOW= 10 hours  
HIGH= 6 hours
5. Once all selections are made the corresponding light illuminates, the slow cooker heats, and the internal timer starts counting down time in 1 minute increments.
6. When the cooking time has completed, the slow cooker automatically shifts to the WARM setting and the WARM light illuminates. The timer will display the amount of time the unit has been on WARM, and will shut off after six hours.



### USAGE NOTES:

- If there is a power outage while cooking, when the power is restored the unit will be off. All slow cooker settings have been cleared and must be reset. However, the food may be unsafe to eat. If you are unaware of how long the power was out, we suggest you discard the food.
- Always fill to the recommended fill line indicated on the stoneware. If your recipe yields less or more, adjust the cook times accordingly.
- Always cook, with the lid on, for the recommended time. Do not remove the lid during the first two hours of cooking, to allow the heat to build up efficiently.
- Always wear oven mitts when handling the lid or stoneware.
- Unplug when cooking is done and before cleaning.
- Removable stoneware is ovenproof and microwave safe. Do not use removable stoneware on gas or electric burner or under broiler. Refer to chart below.

PART	DISHWASHER SAFE	OVEN SAFE	MICROWAVE SAFE	HOB SAFE
Lid	Yes	No	No	No
Stoneware	Yes	Yes, but not under the grill	Yes	No

## HOW TO CLEAN YOUR SLOW COOKER

- ALWAYS turn your slow cooker off, unplug it from the electrical outlet, and allow it to cool before cleaning.
- The lid and stoneware can be washed in the dishwasher or with hot, soapy water. Do not use abrasive cleaning compounds or scouring pads. A cloth, sponge, or rubber spatula will usually remove residue. To remove water spots and other stains, use a non-abrasive cleaner or vinegar.
- As with any fine ceramic, the stoneware and lid will not withstand sudden temperature changes. Do not wash the stoneware or lid with cold water when they are hot.
- The outside of the heating base may be cleaned with a soft cloth and warm, soapy water. Wipe dry. Do not use abrasive cleaners.

**CAUTION:** Never immerse the heating base in water or other liquid.

- No other servicing should be performed.

**NOTE:** After cleaning by hand allow pot to air dry before storing.

## HINTS AND TIPS

### PASTA AND RICE:

- For best rice results, use long grain converted rice or a special rice as the recipe suggests. If the rice is not cooked completely after the suggested time, add an extra 1 to 1½ cups of liquid per cup of cooked rice and continue cooking for 20 to 30 minutes.
- For best pasta results, first partially cook the pasta in a pot of boiling water until just tender. Add the pasta to the Crock-Pot® slow cooker during the last 30 minutes of cook time.

### BEANS:

- Beans must be softened completely before combining with sugar and/or acidic foods. Sugar and acid have a hardening effect on beans and will prevent softening.
- Dried beans, especially red kidney beans, should be boiled before adding to a recipe.
- Fully cooked canned beans may be used as a substitute for dried beans.

### VEGETABLES:

- Many vegetables benefit from slow cooking and are able to develop their full flavour. They tend not to overcook in your slow cooker as they might in your oven or on your hob.
- When cooking recipes with vegetables and meat, place vegetables in slow cooker before meat. Vegetables usually cook more slowly than meat in the slow cooker.
- Place vegetables near the sides or bottom of the stoneware to facilitate cooking.

### HERBS AND SPICES:

- Fresh herbs add flavour and colour, but should be added at the end of the cooking cycle as the flavour will dissipate over long cook times.
- Ground and/or dried herbs and spices work well in slow cooking and may be added at the beginning.
- The flavour power of all herbs and spices can vary greatly depending on their particular strength and shelf life. Use herbs sparingly, taste at end of cook cycle and adjust seasonings just before serving.

### MILK:

- Milk, cream, and sour cream break down during extended cooking. When possible, add during the last 15 to 30 minutes of cooking.
- Condensed soups may be substituted for milk and can cook for extended times.

### SOUPS:

- Some soup recipes call for large amounts of water. Add other soup ingredients to the slow cooker first then add water only to cover. If thinner soup is desired, add more liquid at serving time.

**MEATS:**

- Trim fat, rinse well, and pat meat dry with paper towels.
- Browning meat in a separate skillet or grill pan allows fat to be drained off before slow cooking and also adds greater depth of flavour.
- Meat should be positioned so that it rests in the stoneware without touching the lid.
- For smaller or larger cuts of meat, alter the amount of vegetables or potatoes so that the stoneware is always filled to the minimum fill line.
- The size of the meat and the recommended cook times are just estimates and can vary depending upon the specific cut, type, and bone structure. Lean meats such as chicken or pork tenderloin tend to cook faster than meats with more connective tissue and fat such as beef chuck or pork shoulder. Cooking meat on the bone versus boneless will increase required cook times.
- Cut meat into smaller pieces when cooking with precooked foods such as beans or fruit, or light vegetables such as mushrooms, diced onion, eggplant, or finely minced vegetables. This enables all food to cook at the same rate.
- When cooking frozen meats, at least 1 cup of warm liquid must first be added. The liquid will act as a "cushion" to prevent sudden temperature changes. An additional 4 hours on LOW or 2 hours on HIGH is typically required. For larger cuts of frozen meat, it may take much longer to defrost and tenderise.

**FISH:**

- Fish cooks quickly and should be added at the end of the cooking cycle during the last fifteen minutes to hour of cooking.

**LIQUID:**

- For best results and to prevent food from drying or burning, always ensure an adequate amount of liquid is used in the recipe.
- Ensure the stoneware is always filled to the minimum fill line, and adhere to recommended cook times.

## RECIPES

### BABY BACK RIBS

Serves 6–10

2–4 racks of baby back ribs cut into 3–4 pieces each

475–950 millilitres barbecue sauce

2–3 onions, chopped

1. Place ribs in Crock-Pot® slow cooker. Top with onion and barbecue sauce.
2. Cover and cook on Low for 8 hours or on High for 4 hours, or until meat is tender.
3. To serve, cut ribs between bones and coat with extra sauce as desired.

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### BBQ PULLED PORK

Serves 6–8

1.1–2.3 kilograms pork loin, trimmed of fat

475–950 millilitres barbecue sauce

2–3 onions, chopped

6–8 hamburger buns or hard rolls

1. Place pork loin in Crock-Pot® slow cooker. Top with onion and barbecue sauce.
2. Cover and cook on Low for 8 hours or on High for 4 hours, or until meat is tender.
3. Remove pork from Crock-Pot® slow cooker and shred with a fork. Add pork back into Crock-Pot® slow cooker and coat with sauce.
4. Serve BBQ pulled pork on hamburger buns or hard rolls.

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### BEEF BOURGUIGNON

Serves 6–8

3 tablespoons flour

Sea salt and pepper

1.4 kilograms (3 pounds) beef chuck, cut into 2.5 centimetre (1 inch) cubes

3 large carrots, peeled and sliced

1 medium onion, sliced

6 strips cooked bacon, cut into 2.5–5 centimetre (1–2 inch) pieces

1 284 millilitre can beef broth

475 millilitres red or Burgundy wine

1 tablespoon tomato paste

2 cloves garlic, minced

3 sprigs fresh thyme, stemmed

1 bay leaf

450 grams fresh mushrooms, sliced

2 large potatoes, cut into 2.5 centimetre pieces

1. Coat beef in flour seasoned with salt and pepper. Sear beef in a skillet on the hop (optional).
2. Place meat in Crock-Pot® slow cooker and add remaining ingredients.
3. Cover and cook on Low for 8–10 hours or on High for 6 hours, or until meat is tender.

**LEMON HERB ROASTED CHICKEN**

Serves 4-6

1.8-2.7 kilograms roasting chicken  
120 milliliters onion, chopped  
1-2 tablespoons butter  
Juice of one lemon  
½ teaspoon Sea salt  
2 tablespoons fresh parsley  
½ teaspoon dried thyme  
⅓ teaspoon paprika

1. Place the onion in the cavity of the chicken and rub the skin with butter. Place chicken in Crock-Pot® slow cooker.
2. Squeeze lemon juice over chicken and sprinkle with remaining seasonings. Cover and cook on Low 8-10 hours or on High 4 hours.

**CHICKEN CACCIATORE**

Serves 4-8

2-3 onions, thinly sliced  
0.9-1.8 kilograms chicken (breasts or thighs), skinned  
1 794-gram can plum tomatoes, chopped  
5 cloves garlic, minced  
120 millilitres dry white wine or stock  
2 tablespoons capers  
20 pitted Kalamata olives, chopped coarsely  
1 bunch fresh parsley or basil, stemmed and coarsely chopped  
Sea salt and pepper  
Cooked pasta

1. Place sliced onion in Crock-Pot® slow cooker and cover with chicken.
2. In a bowl, stir tomatoes, salt, pepper, garlic and white wine together. Pour over chicken.
3. Cover and cook on Low for 6 hours or on High for 4 hours or, or until chicken is tender.
4. Stir in capers, olives and herbs just before serving.
5. Serve over cooked pasta.

**Note:** Cooking chicken on the bone versus boneless will increase cook time about 30 minutes to 1 hour.

**CHILLI**

Serves 6-8

2 large onions, chopped  
5-6 cloves garlic, minced  
2 green peppers, chopped  
0.9-1.4 kilograms minced beef, cooked and drained  
2 400 gram cans red, black or white beans, rinsed and drained  
1 400 gram can diced tomatoes  
2 jalapeños, seeded and minced  
1 tablespoon cumin  
1 teaspoon cayenne pepper  
125 grams beef stock

1. Add all ingredients to Crock-Pot® slow cooker.
2. Cover and cook on Low for 8-9 hours or on High for 4 hours.

## RECIPES

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### POT ROAST

Serves 6–10

0.9-1.8 kilograms beef chuck pot roast  
3 onions, sliced  
120 grams flour  
2 stalks celery, sliced Sea salt and pepper  
240 grams mushrooms, sliced  
3 carrots, sliced  
240 millilitres beef stock or wine  
3 potatoes, quartered

1. Coat roast with  $\frac{1}{2}$  cup flour, salt, and pepper. Sear roast in a skillet on hob (optional).
2. Place all vegetables in Crock-Pot® slow cooker, except mushrooms. Add roast and spread mushrooms on top. Pour in liquid.
3. Cover and cook on Low for 10 hours or on High for 6 hours, or until tender.

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### SAUSAGE AND MEATBALLS

Serves 8–10

1.4-2.3 kilograms sausage and meatballs, uncooked 6 cloves garlic, peeled and chopped  
1 800 gram can crushed tomatoes  
1-2 800 gram cans plum tomatoes in juice, chopped coarsely 1 bunch fresh basil  
Cooked pasta  
Grated cheese

1. Brown sausage and meatballs in a skillet on hob (optional).
2. Add all ingredients to Crock-Pot® slow cooker except pasta and grated cheese.
3. Cover and cook on Low for 8 hours or on High for 4 hours.
4. Serve with cooked pasta and grated cheese.

## RECIPES

### BEEF STEW

Serves 6–8

0.9–1.8 kilograms beef chuck stew meat, cut into 1-inch cubes 120 grams flour

Sea salt and pepper

710 millilitres beef stock

1 tablespoon Worcestershire sauce

3 cloves garlic, minced

2 bay leaves

6 small potatoes, quartered

2–3 onions, chopped

3 celery stalks, sliced

1. Sprinkle flour, salt and pepper over meat. Place meat in Crock-Pot® slow cooker.
2. Add remaining ingredients and stir well.
3. Cover and cook on Low for 8–10 hours or on High for 6 hours, or until meat is tender. Stir thoroughly before serving.

### EASY, HEALTHY FISH FILLET

Serves 4–6

Sea salt and pepper

0.9–1.4 kilograms white fish (cod, sea bass, tilapia or catfish), skinned Fresh herbs (flat-leaf parsley, basil, tarragon, savory or a combination of all)

2–3 lemons, thinly sliced

Prepared salsa or olive tapenade to garnish

1. Salt and pepper both sides of the fish and place in Crock-Pot® slow cooker. Cover top of fish with herbs and lemon slices, and tuck some under fish.
2. Cover and cook on High for approximately 30–40 minutes, or until no longer translucent. Cook times vary depending on thickness of fish.
3. Remove lemon slices and top with salsa or tapenade.

## GUARANTEE

Please keep your receipt as this will be required for any claims under this guarantee.

- This appliance is guaranteed for 2 years after your purchase as described in this document.
- During this guaranteed period, if in the unlikely event the appliance no longer functions due to a design or manufacturing fault, please take it back to the place of purchase, with your till receipt and a copy of this guarantee.
- The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee. Only Holmes Products (Europe) Ltd. ("Holmes") has the right to change these terms.
- Holmes undertakes within the guarantee period to repair or replace the appliance, or any part of appliance found to be not working properly free of charge provided that:
  - you promptly notify the place of purchase or Holmes of the problem; and
  - the appliance has not been altered in any way or subjected to damage, misuse, abuse, repair or alteration by a person other than a person authorised by Holmes.
- Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of Holmes, repair or alteration by a person other than a person authorised by Holmes or failure to follow instructions for use are not covered by this guarantee. Additionally, normal wear and tear, including, but not limited to, minor discolouration and scratches are not covered by this guarantee.
- The rights under this guarantee shall only apply to the original purchaser and shall not extend to commercial or communal use.
- If your appliance includes a country-specific guarantee or warranty insert please refer to the terms and conditions of such guarantee or warranty in place of this guarantee or contact your local authorized dealer for more information.

Product marking indicates that this product should not be disposed with household waste. To prevent possible harm to environment or human health recycle it responsibly by returning your used product to local collection systems or contact retailer. Check on the following website for further recycling and WEEE information: [www.jardencs.com](http://www.jardencs.com) or e-mail [enquiriesEurope@jardencs.com](mailto:enquiriesEurope@jardencs.com)



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## NOTES



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